

# Clos de l'Élu blanc

## Bastingage

A wine that takes you out to sea, a wine you can use to beguile, bewitch, charm... as long as you are in good company. No doubt about it: the great whites of tomorrow are in Anjou!



<b>Grape variety</b>	Chenin 100%
<b>Vintage</b>	2016
<b>Terroir</b>	Anjou noir, St Aubin de Luigné
<b>Soil</b>	Shale sandstone and brittle shale
<b>Age of the vines</b>	25 years
<b>Yields</b>	30 hl / ha
<b>AOC</b>	Anjou, white wine 14,5% vol



### Winemaking

Manual harvest in 20 kg bins with draconian sorting in the vineyard, and multiple passes if necessary. Direct and slow pressing of freshly harvested grapes, with selection of juices. Natural and slow fermentation (native yeast). Ageing in barrels for one year on lees. Malolactic fermentation is complete.

### Tasting

A deep and complex nose reveals buttery aromas. The attack - full and plump - is followed by a very beautiful minerality typical of shale soils. Some nice citrus notes reminiscent of candied lemons. A gastronomic wine that calls for a special dish.

### To appreciate it

Serve around 12 ° C after one hour. Best eaten with white, firm fish (bar, St Pierre), a shellfish salad with coriander, a filet of perch with mashed parsnip & sauce vierge & grapefruit segments. Can also accompany cheeses such as Valençay, Comté or goat's.

Bastingage can be appreciated now and will continue to improve for at least another decade.

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